## **CLAIMS**

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- 1. A process for the preparation of a modified masa foodstuff, the process comprising the steps of
- (i) preparing a masa by nixtamalisation of corn
- (ii) contacting a reducing agent or an enzyme with
  - (a) the masa, and/or
- (b) the corn prior to nixtamalisation; such that a protein native to the corn is modified.

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- 2. A process according to any one of the preceding claims wherein the masa foodstuff is selected from corn tortilla, soft tortilla, corn chips, tortilla chips, taco shells, tamales, derivatives and mixtures thereof.
- 15 3. A process according to any one of the preceding claims wherein the enzyme is a protease

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4. A process according to any one of the preceding claims wherein the reducing agent is selected from L-cystein, metabisulfite, inactivated yeast extract (glutathione), derivatives and mixtures thereof.

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5. A process according to any one of the preceding claims wherein the masa foodstuff further comprises carrageenan.

6. A process according to any one of the preceding claims wherein the masa foodstuff further comprises guar.

7. A masa foodstuff obtainable or obtained by a process as defined in any one of the preceding claims.

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- 8. A masa foodstuff complising a modified protein wherein the unmodified protein is native to corn.
- 9. Use of a reducing agent of an enzyme to improve the interaction of a protein in a masa foodstuff, wherein the protein is native to the corn.

- 10. A process as substantially described herein with reference to any one of the Examples.
- 5 11. A foodstuff as substantially described herein with reference to any one of the Examples.
  - 12. A use as substantially described herein with reference to any one of the Examples.

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